



12/11/2020

LPS Food and Nutrition Update

The LPS Food and Nutrition Team began serving emergency meals on March 16th at 11 sites.

- Stem, Moody, Pawtucket, Stoklosa, Lincoln, Murkland, Greenhalge, Butler, Robinson, West Minster Apartments and Morey.
- 5 kitchens were opened for production: Rogers. Lowell High, Butler, Morey and Shaughnessy.

Meal Statistics Thru November 2020

March 2020-June 2020	565,351 meals
March 2020- December 9, 2020	1,160,439 meals

- We started with only remote feeding: three choices daily, a hot entrée, salad and sandwich. All served with fresh fruit, vegetable and milk.



- The premium products that were approved in February 2020 continued to be purchased with **local grown lettuce** and **all white meat chicken nuggets and chicken patties**. We are unable to continue the pizza upgrade as we cannot maintain a good quality product with current delivery style.



- LPS celebrated School Lunch Hero Day on May 1st. This was a great recognition for all that our Café Staff does daily to feed the students. All staff working received a copy of the signed proclamation of “School Hero day” from Governor Baker.



- Farm to Family Food box is a program from USDA that partnered with farmers to sell food previously destined for restaurants and bulk distribution to distributors to prevent waste. Distributors partnered with USDA to package family size boxes with fresh produce and transport them to nonprofit schools for distribution
 - Lowell Public Schools Foods Service team provided 26,880 lbs. of fresh produce to families from 5.26.2020 - 9.14.2020 with these Farm to Family Food Box.
- We increased our School Based Food Pantry with Greater Boston Food Bank for Lowell Community to bi-weekly starting in March. We continue to provide 300 families every two weeks with fresh produce, lean proteins and dairy. We have been providing this much needed resource for 8 years with the support of the many in the community



<https://www.youtube.com/watch?v=T5nLOCEfcR4>.



Harvest of the Month



Our Harvest of the Month programming is at all our remote sites every month, promoting a different locally grown crop from a local farm every month on our menus.



We have recently been able to include the harvest of the month program back in our schools for the in-school learners as part of an entrée selection



April 2020- Harvest of the Month is Potatoes our team created Rainbow Potato Salads. The potatoes were sourced from Ward's Berry Farm in Sharon, Ma. And Czajkowski Farm in Hadley, Ma.



May 2020- Harvest of the Month is Seafood- Fresh and Crispy Fish Bites fresh off the boat from Red's Best in Boston.





June 2020 Harvest of the Month is Strawberries: We made a Strawberry Shortcake with fresh local strawberries from Wards Berry Farm in Sharon



July 2020- Harvest of the Month is Cucumbers:

We had a special demonstration for the staff at STEM Academy from Green Dragons in Lowell to show us how to make their signature "Dragon Water". This was a refreshing cucumber, lemon and mint water. Cucumbers sourced from Mill City Grows.



August 2020 Peaches: The peaches were from Brookdale Fruit Farm in Hollis Ma, tomatoes from Mill City Grows, and Peppers and Red onion from Farmer Dave in Dracut. We made a delicious Peach Salsa!!





September: Harvest of the Month- Fresh Salsa made with tomatoes from Red Fire Farm in Montague, Ma.



October 2020: Pears from Fairmont Fruit Farm in Franklin, Ma. We had a delicious Homemade Pear Cake.



November 2020: Kale from Horne Family Farm in Lowell, Ma. On Wednesday, November 18th, LPSFNS and FoodCorp Members Sam Keegan and Vera Ok distributed over 2000 Harvest of the Month entrees at all 10 remote learning sites featuring Kale Pesto Pasta. The kale was sourced from Farmer Chris at Horne Family Farms in Londonderry, New Hampshire.

This fantastic procurement opportunity was a win-win -- with cold weather ahead, much of Farmer Chris' kale would have gone to waste without a customer like Lowell Public Schools! The kale pesto was a big hit across the district. One parent shared, "My boys absolutely loved lunch today. I waited until after they ate to tell them that they ate kale!"



School Garden Produce Distribution:

- LPS Food and Nutrition partnered with Mill City Grows to provide fresh produce for 10 weeks at the Lincoln Remote Grab and Go Meal Site. This provided over 820 lbs. of greens, zucchinis, garlic, cucumbers, tomatoes, potatoes and more local produce from MCG!



Summer Food Service Statistics

- 2 production kitchens: LHS and Stem
- 6 Remote sites Greenhalge, Westminster, Rogers, Lincoln, Morey, Stem
- 3 Parks: Shedd, South Common, Gage
- 3 Schools: Lincoln, Pyne, Robinson, LHS,
- 3 Community sites: Elevate New England, Girls Inc., Llama Group



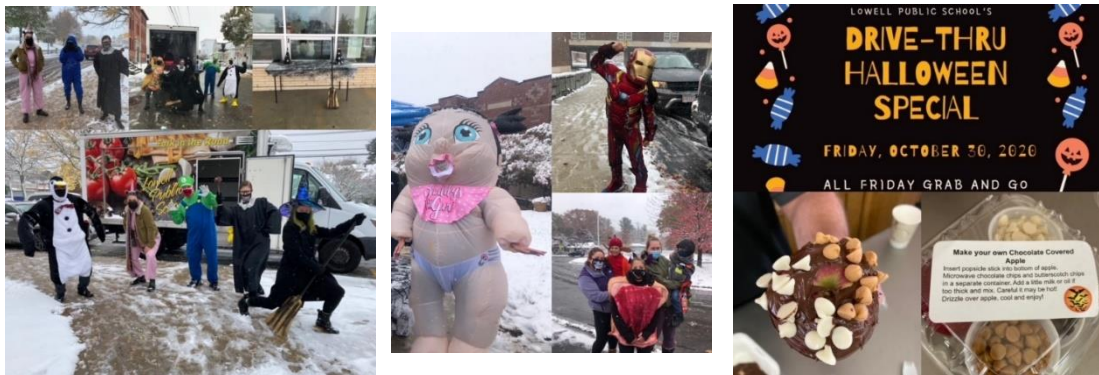
Summer Meals served:

- 284,359 meals in 2020 (COVID-19 waivers allowed for greater participation)
- 66,228 meals in 2019
- 52,488 meals in 2018



Communication

- We work closely with LPS community Outreach Strategist to educate and inform the whole Lowell community with remote meal site information and FAQ's for in school learners. <https://www.lowell.k12.ma.us/Domain/85>



- On Friday October 30, 2020 we had a Drive thru Halloween Celebration! All of our meal sites had spooky music, decorations, and staff in costumes. We also had students come all dressed up! We posted a how to [video](#) with on how to make Chocolate Covered Apples. This promotion resulted in an additional 1138 weekend meals.



We are excited to share that LPS's Farm to School Manager, Maggie Nowak, has been recognized as a 2020 Community Food Champion by the National Farm to School Network in recognition of the work she has done to feed children and families Lowell. Maggie is one of 30 honorees from across the country giving this special recognition by National Farm to School Network, a national nonprofit working to ensure equitable access to local food and nutrition education in order to improve children's health, strengthen family farms and cultivate vibrant communities. Honorees were selected by National Farm to School Network for their outstanding efforts in keeping kids and families connected to our community food system, especially during this challenging year. Keep an eye out for upcoming Farm to School Promotion -- a special Harvest of the Month entree on Wednesday, November 18th featuring local kale.

**Promotions that create excitement and help with menu fatigue
while increasing participation!!**





In house and remote learners were served a Roasted Turkey Dinner with gravy, mashed potatoes, stuffing and fresh vegetables. Remote Sites also included in our 5-day meal bags with a homemade pasta sauce meal to heat at home and a pumpkin yogurt platter

Moving Forward

- Our biggest challenge is menu fatigue especially for in school learners. In December we started serving hot meals to all in school learners on Tuesday's and Thursday's to increase menu variety and student satisfaction. We are continuing to monitor food safety and quality of in house and remote meals. This is not only an LPS issue as we are hearing this from many school districts with staffing challenges. We are meeting regularly with school administration, teachers, nurses and students to collaborate on how we can increase student satisfaction.
- Evaluating any menu item as it must be able to transport well and maintain temperatures
- Reaching out to community partners to see how we can assist with meals to their communities: Girls Inc., House of Hope, and LLAMA.
- Creating monotony breakers in menus is a focus of the culinary team.
- Consulting with Project Bread and DESE as we share best practices to increase participation amongst remote learners with other districts
- Continued planning for return of students to ensure we are prepared with staffing and deliveries
- We are applying for USDA Farm to School Grant to increase local procurement efforts to build relationships with local distributors increase education related to



Farm to School through cafeteria engagement, classroom lessons and school gardens for students and professional development of cafeteria staff.

- LPSFNS's current local procurement goal set through the 2019 action planning process is to raise the spending threshold for school district procurement of local food for at least three produce items served consistently districtwide. Our plan is to start plans to procure local carrots and berries as our next step in local procurement.
- At this time we have built a relationship with Little leaf to not only purchase local greens from their farm but also have them provide classroom education for students on their farming process, promotional cafeteria posters for student to see the farm and hopefully next school year get a few farmers of Little Leaf out to interact with our students in our cafeteria. This is an exciting partnership for our students and staff. This partnership was delayed due to the impact of the virus of the farms and our delivery style



Grants:

- LPS received \$180,691 from Food Security Grant in Massachusetts. In an effort to meet the increased need of food services due to the pandemic, the school system will utilize program funding to build a new refrigeration system, which will expand its remote feeding program. New equipment includes a refrigerated truck.
- Applied for No Kid Hungry Grant for \$75,000. These funds will be used to purchase additional food truck and support a Family Produce Share during summer from School Garden Produce partnering with Mill City Grows. We had a final interview based on application on 11/30/2020.
- Pending approval from School Committee for LOA with New England Dairy for \$2,000 to purchase a milk cooler to replace old one in Molloy School.



Mandatory Professional Development: November 2020

- Maggie Nowak and Food Corps team Sam and Vera reviewed Harvest of the Month.
- COVID-19 Safety review- Mask, Social Distancing, Disinfecting.
- School Nutrition Association- on Demand training. We listened to a presentation “Taking Care of Yourself So You Can Take Care of Other’s”.
- Reviewed Thanksgiving Handout for District.

From the entire Food and Nutrition Team please feel free to visit us at one of our remote sites and meet our staff and the families we are proud to serve!!!



December 2020

Remote Meals Schedule for Students!

<u>Daily Meal Pick-Up Sites</u>	<u>M-W-F Meal Pick-Up Sites</u>
<p>Morey - 11:00 am- 12:00 pm</p> <p>Stem - 11:00 am - 1:00 pm</p> <p>Robinson -11:30 am -12:30 pm</p> <p>Butler - 12:00 pm-1:00 pm</p> <p>Wang - 12:00 pm-1:00 pm</p> <p>Daily Includes Breakfast and Lunch</p> <p>3 Breakfasts and 3 Lunches on Fridays</p>	<p>**LHS - 8:00 am- 9:00 am</p> <p>**Murkland - 12:30 pm - 1:00 pm</p> <p>**Lincoln - 1:00 pm - 1:30 pm</p> <p>**Greenhalge - 2:30 pm - 3:00 pm</p> <p>**Stoklosa - 3:15 pm - 4:00 pm</p> <p>**2 Breakfasts, 2 Lunches on Mon and Wed</p> <p>**3 Breakfasts and 3 Lunches on Fridays</p>

Holiday and Vacation Schedule Coming Soon!!!

